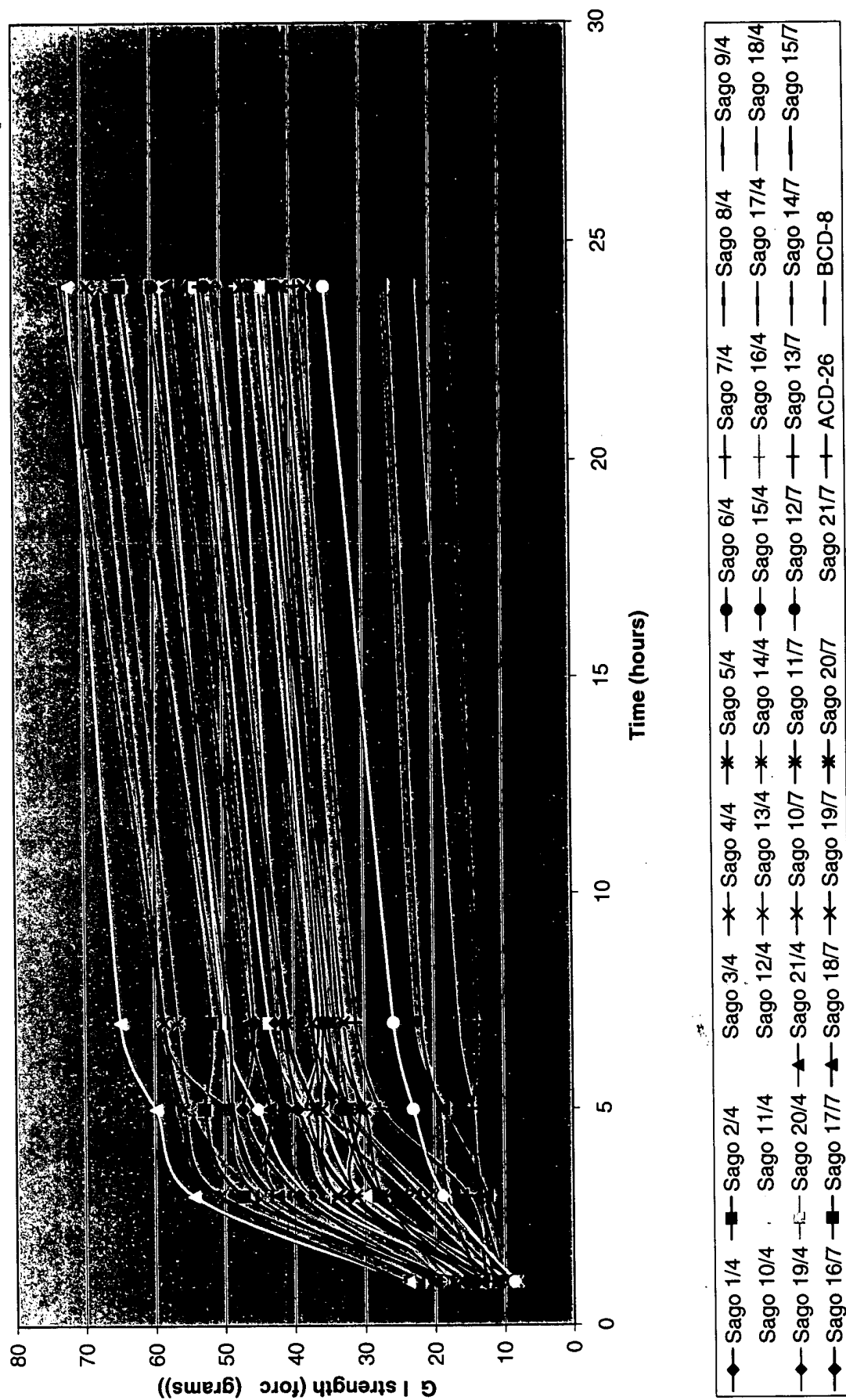


Figure 1  
Gel Strength Evaluations (Lemon pie, pH = 3.1)



**Figure 2**  
**Gel Strength Analysis**  
**825 BU Intermediate Viscosity, with varying levels of cross-linking.**

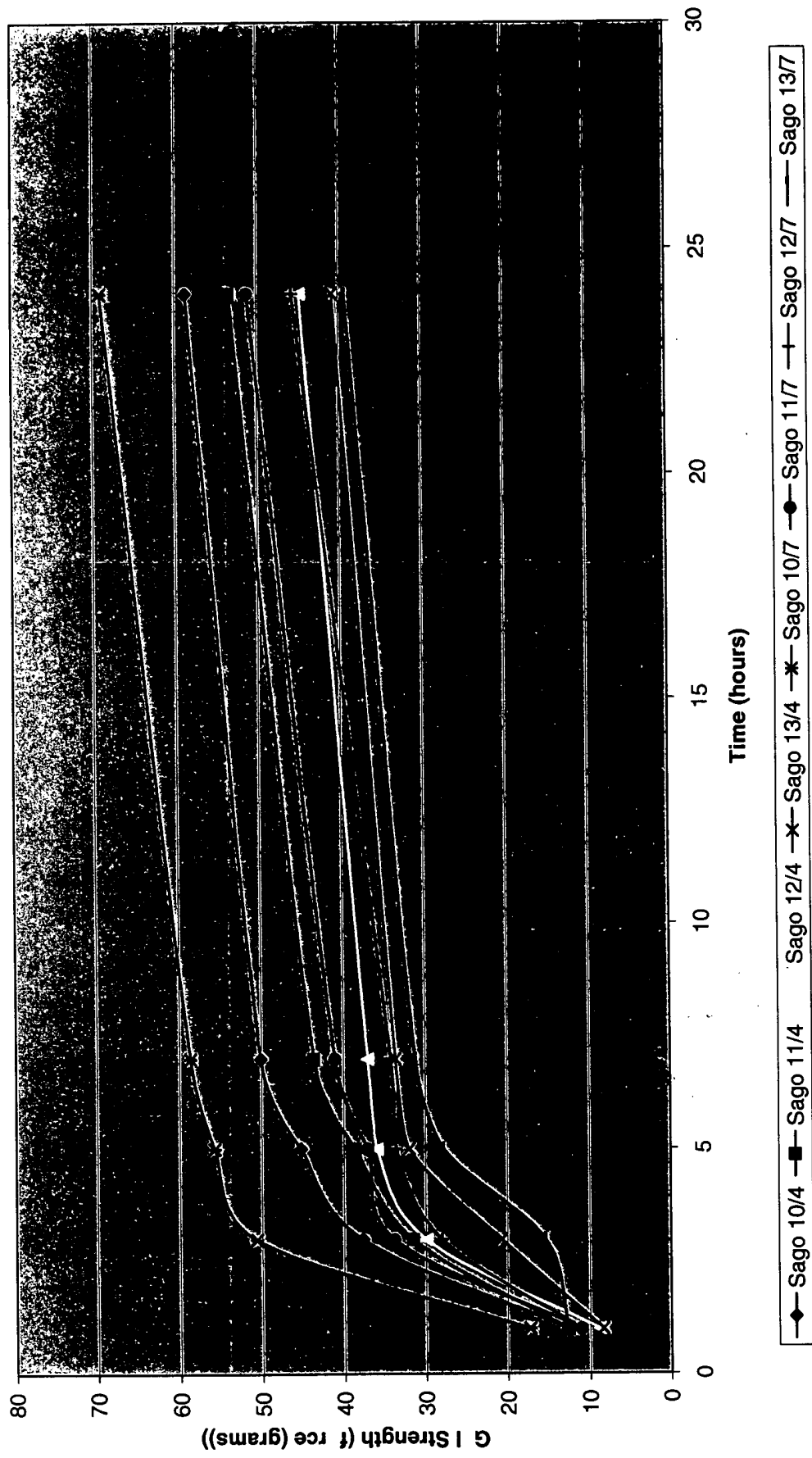
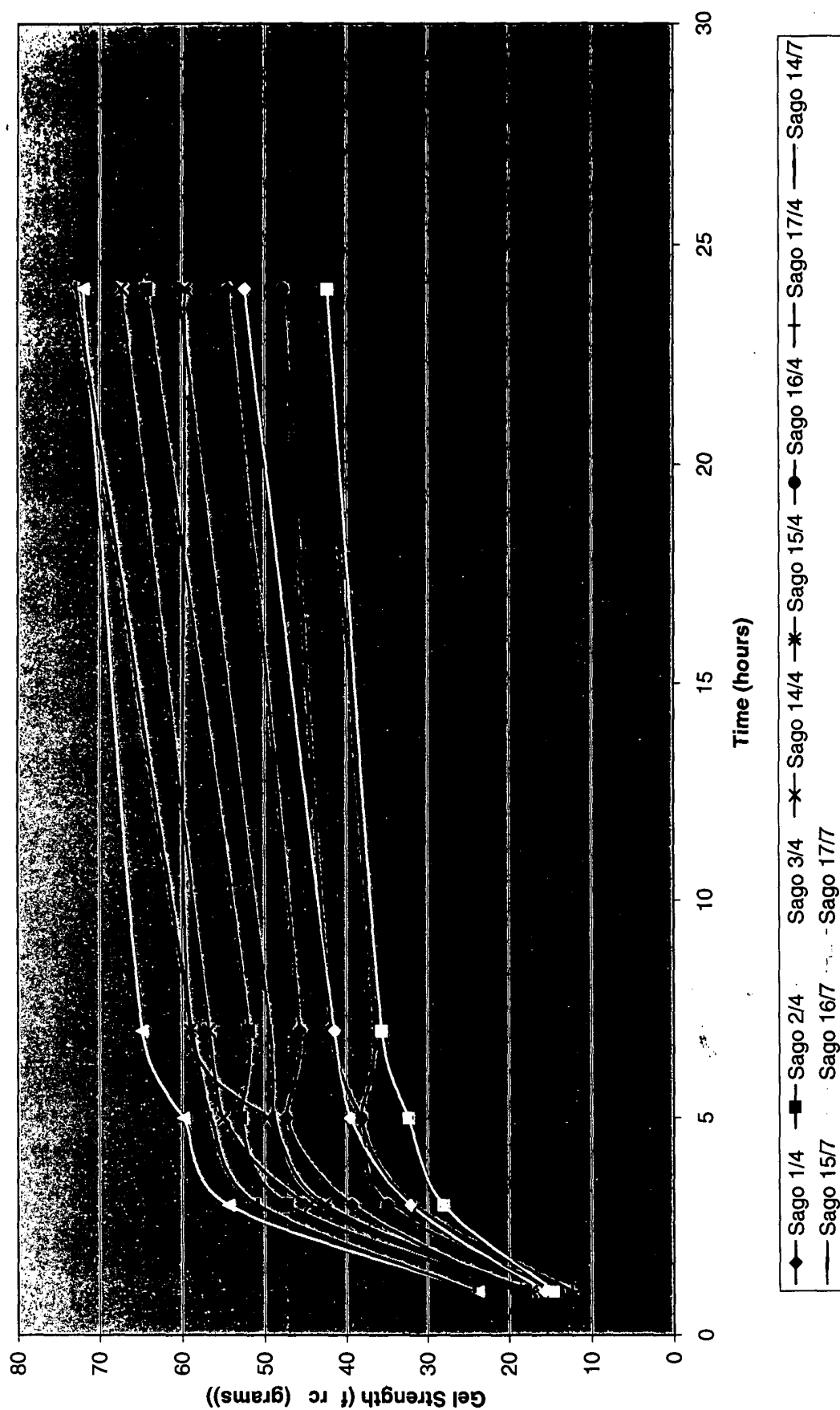


Figure 3 - Gel Strength Analysis  
710 BU Intermediate Viscosity, with varying levels of cross-linking.



**Figure 4**  
**Gel Strength Analysis**  
**595 BU Intermediate Viscosity, with varying levels of cross-linking**

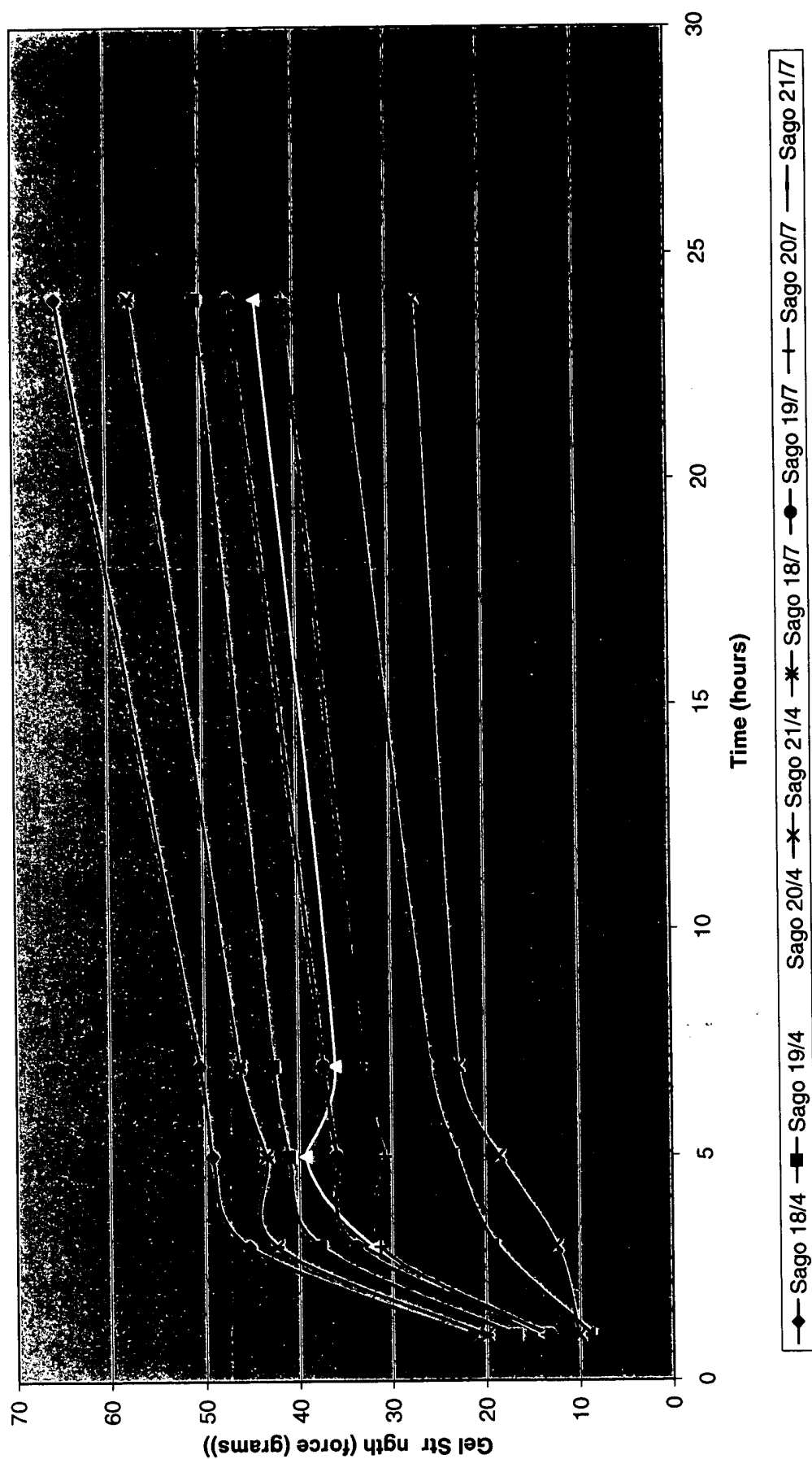
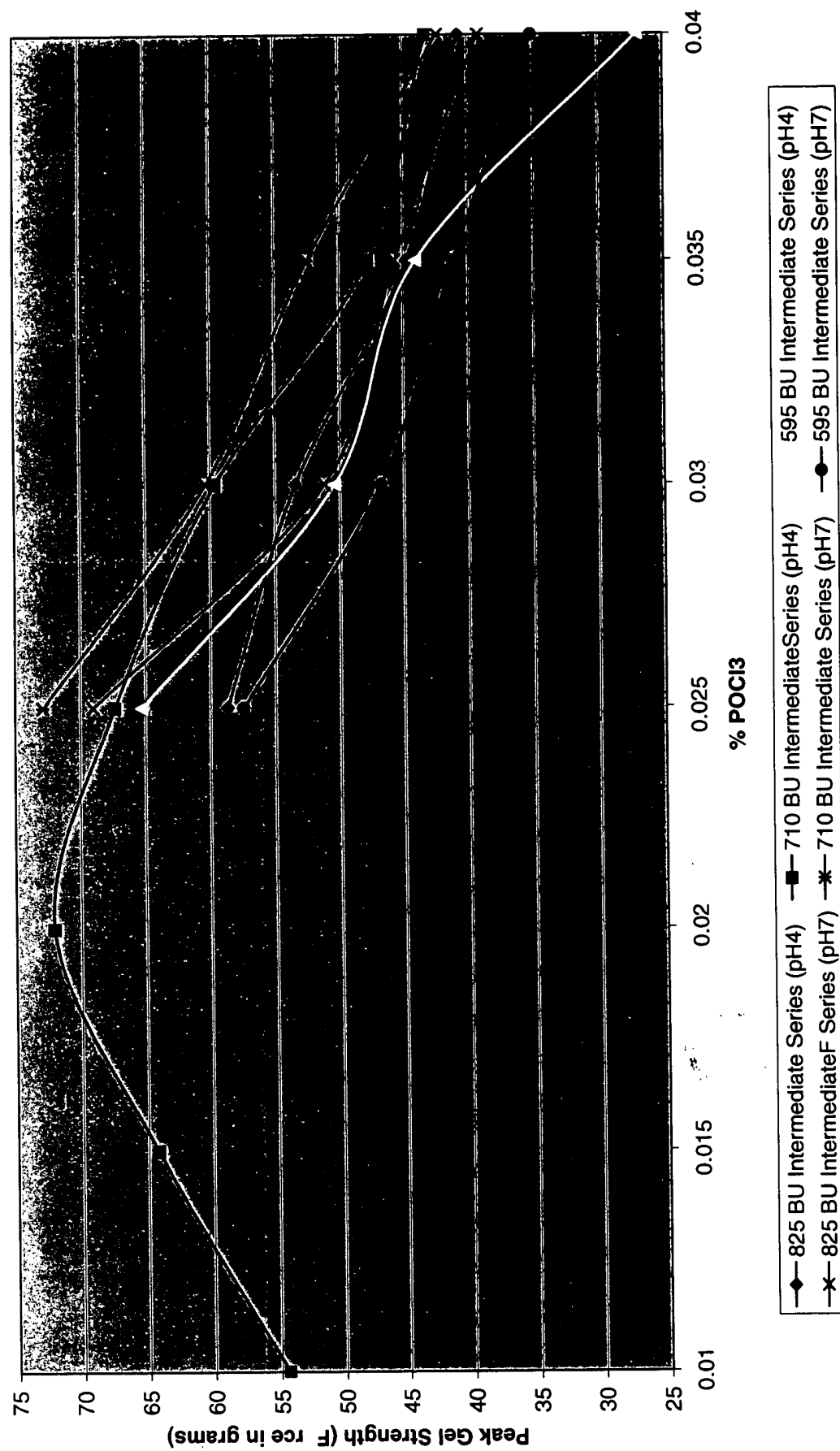


Figure 5  
Effect of Cross-linking on Peak Viscosity



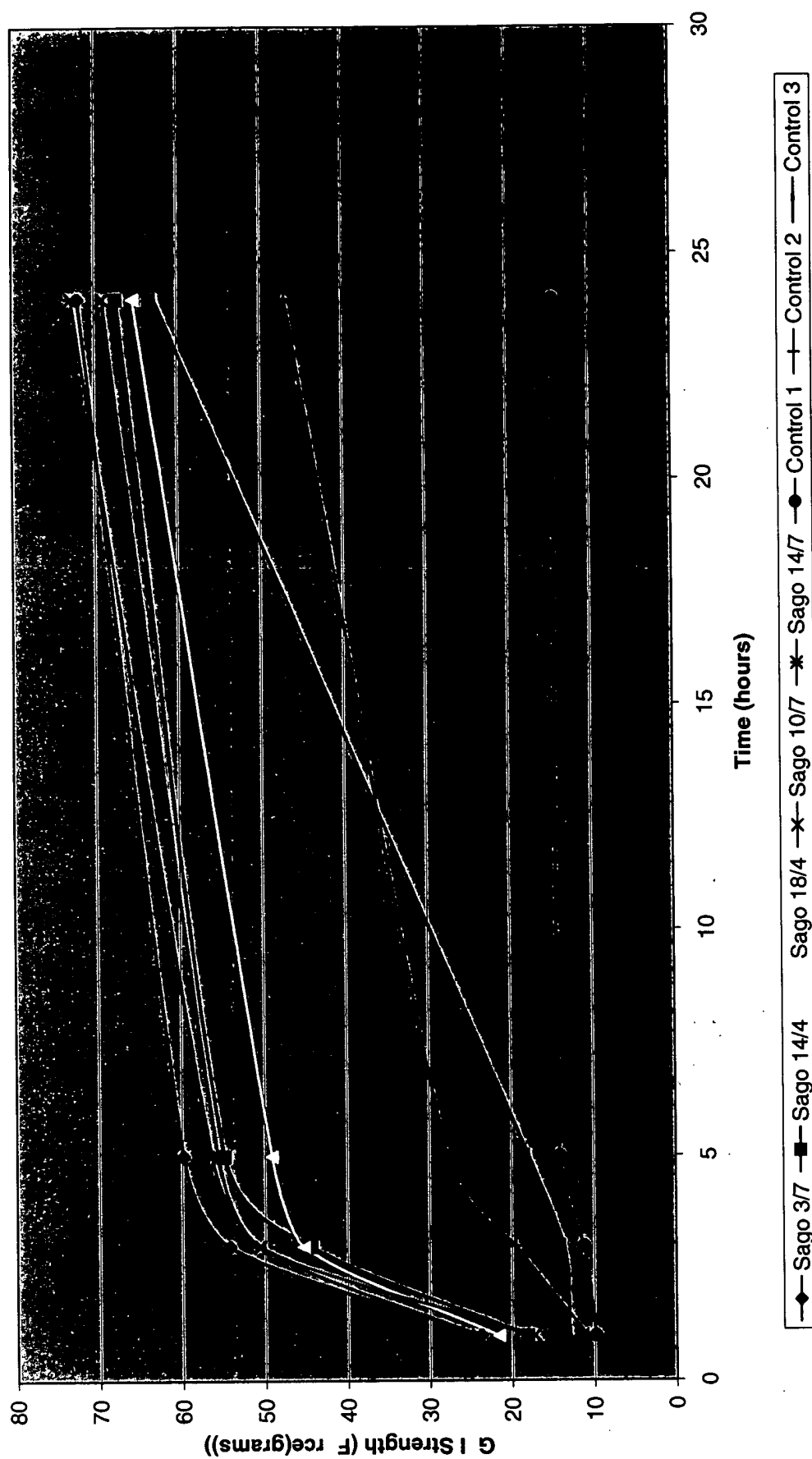


Figure 7

Top Five Sago Samples vs Controls (Refrigerated)

Note: Sago samples are taken after 7 hours. Controls are taken after 24.

